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Give your flat a  
new look Page 7



北京青年报  
BEIJING YOUTH DAILY

New section

Teens Post  
See inside

# Porcelain mania

Although China's museums have some of the finest porcelain in history, most collections overlook a crucial moment: when Europe discovered the art.

For hundreds of years, porcelain masters created special works for export to China-obsessed European royals.

A new exhibition at the National Museum has brought back many of these forgotten pieces for the first time in history.

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leads new project Page 3

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Fortune on  
the fringe

Xu Tong's new documentary about life on the margins doesn't shy from showing the ugly truth. Page 6



# Students visit British Embassy before trip to the Games

By Liu Xiaochen

The Beijing Youth Student Reporters Practice Team, organized by Beijing Youth Education Media and the Beijing Student Press Association, met John Gallagher, head of communications at the British Embassy, this Monday.

The team is part of the London 2012 Inspire Program, an effort founded by London Olympic Organizing Committee to help excellent youth from all over the world experience the Games firsthand.

"The program focuses on letting them see the country and offers them the opportunity to participate in the sports. We wanted to demonstrate that the whole world is part of the Olympics, not just London," Gallagher said.

At the 100-day countdown to the London Olympic Games, the organizing committee put forward its slogan Inspire a Generation. Gallagher said the Olympics is one of the best ways to get people involved and inspired.

As part of the country's commitment to a zero-waste Olympics, all stadiums and facilities are designed in a way that is environmentally friendly. Gallagher said that the facilities will continue to be used by Londoners



Students visit the British Embassy to prepare for their trip to London

Photo by Liu Haotian

even after the games, and will be something to inspire future generations.

I think the most impressive design is the swimming area shaped like a wave. After the games, it will become a public pool, he said.

Producing sustainable buildings is another way the UK hopes to be different from the Beijing Olympic Games.

What the opening ceremony focuses on will be

also very different. "It is a chance for us to show what we feel the Olympics should be," Gallagher said.

The city has also been adjusting its underground transportation to create an Olympic line that will rapidly take visitors to the stadiums.

Gallagher said there are more foreign students in the UK from China than from any other country. The UK is becoming increasingly international, and welcoming

more Chinese students, businessmen and visitors. For British people, Chinese film, music and other cultural products are the ways they learn about the country.

Sporting events are also popular.

This is the first time the UK has sent soccer teams to the Olympics. The sailing events will follow the UK coast, and the rowing events will be in other parts of the country. Most of the events will be in

London, Gallagher said.

He said he is most interested to see the swimming and diving events, and to see Liu Xiang compete in the 110-meter hurdle race.

2012 is the diamond jubilee of Queen Elizabeth II and the 200th anniversary of Charles Dickens. The UK is eager to share this tradition and history with the world, as well as putting forward its modern face with the Games, Gallagher said.

# Graduates adapt Web-based escape game

By Liu Xiaochen

Takagism, a new Web game which has players clicking about a room for clues on how to escape, has taken the Web by storm.

Now a group of Beijing entrepreneurs are hoping to turn the game into reality.

For their trial run, a small group of participants were locked inside a dark basement at Andingmen and given one hour to find all the clues needed to get the key and open the door. If they were unable to complete the puzzle, one of the organizers would open the door after an hour and explain the solution.

The organizers, most of whom are 23 years old, consider the live version of the game their new start-up.

"At first, we were just thinking it was annoying to



Players at a Takagism session

Photo by Liu Xiaochen

keep clicking the mouse. Then we thought, what if people could play in a real environment?" said Xu Aolin, one of the organizers.

In early April, they rented the basement at Andingmen. They chose the basement because of the dark psychological effect it would have on players.

The organizers have created three games in their space to date, and only two of the 200 groups to play have managed to solve the puzzle. However, 90 percent of the players said they would be interested in playing again when the organizers develop a new puzzle.

At the end of each game,

players are awarded an encouragement badge based on their in-game achievements. Photos of the players are published on the game's official microblog.

"When college students go out, it is only to eat or hit a karaoke bar. No one is doing anything new. This game is fresh and could become a popular party choice for students," said Wang Liwei, an employee at the Andingmen game site.

"When I first heard about this game online, I really wanted to try. I brought some of my friends, and it turned out to be really different," said Zhang, a college student.

Among the five university graduates, three including Xu Aolin are in charge of designing the game. Chen Zhen handles promotion and Cui Weizhi turns the game designs into reality.

Unlike the original Takagism, the real version requires players to show analytical ability, leadership and teamwork. Xu said he hopes players see that all the clues in the game follow a logical order, and that they can be deduced within two to three attempts.

But selling their game could be difficult when their target audience is young people, especially college students.

"Right now, we have a minority audience. We need to learn what people in other age brackets think about the game so we can tweak it to attract more people," Xu said.

"This month, we started working on a new venue at Dongzhimen," Cui said. "The new one at Dongzhimen will have 15 rooms when it is completed. It will be the largest offline adaptation in China."

# MSF exhibition shows doctors on the front lines



Photos at the exhibition show the tough conditions volunteer doctors face.



MSF leaders from Hong Kong introduce the program

By Liu Xiaochen

Medecins Sans Frontieres (MSF), the largest non-profit, independent medical relief organization in the world, wants more people to see the front lines of their operations.

In the past, the organization mainly focused on educating doctors about its mission: now it wants to spread that mission to the general public.

As part of that effort, MSF will be exhibiting photographs and films shot at the front lines throughout the month at the Kubrick bookstore near Dongzhimen.

Included are *Invisibles* and *Living in Emergency: Stories of Doctors without Borders*, two documentaries shot in 2007 and 2008.

"An exhibition can help Beijing's people to visually understand what we do and what kind of environment we have worked in. This is what people miss during our discussion sessions," said Wei Baozhu, one MSF's organizers.

"We don't want to tell others how great our organization is. We just want them to know what we're doing," said He Yaoxiong, another employee in MSF's Beijing office.

The photos and videos are expected to leave a deep impression on visitors.

"I could not have imagined how harsh an environment they were working in just from their words. From their photos, I can understand it is not easy for people who were born in other countries with good medical conditions to live in such places," said a visitor surnamed Meng, 24, who attended

the exhibition.

"There are too many people living in fear of war and disease. That is the truth of this world and we must face that and do something real to help those people," said another 25-year-old visitor surnamed Li.

MSF is active in 67 countries, most of which are in Africa. It has also participated in larger projects, like the SARS outbreak in China in 2003, HIV education in the Congo and rescue efforts in eight provinces of South Sudan.

At the heart of each project are the volunteers.

The organization has more than 2,000 volunteers from abroad and another 2,000 from China.

Among the foreign volunteers, 40 percent are non-medical staff who handle administrative tasks, human resources management and logistics.

"The logistics side is very important. I could not imagine having to do an operation without access to electricity and water," said Tu Zheng, a gynecologist.

China has three MSF offices: two in Beijing and a third in Guangzhou. Its China operations are focused on a plan to rescue transients who live without access to medical insurance in the nation's large and medium cities.



A doctor at the mission to Sierra Leone and Pakistan

Photos provided by MSF

## Little Donkey spawns new project in Tongzhou

By Jidong Zhong

Shi Yan, one of the pioneers of community-supported agriculture in China, has a new project: Shared Harvest. The Tongzhou District project is based on the success of Little Donkey in Haidian District.

Shared Harvest operates 3.4 hectares of farmland and has 6.7 hectares of grazing area and a staff of a dozen workers. In September, the project will begin training farmers and selling goods for the next harvest.

The major difference between Little Donkey and Shared Harvest is that Little Donkey operates on rented land with hired farmers planting, harvesting and distributing products; Shared Harvest is established on lands that are owned by the farmers.

Shi said she hopes the ownership will encourage the farmers to work better.

Community-supported agriculture is a model of agriculture and food distribution that promotes a direct relationship between farmers and consumers. The farmers grow vegetables, fruits and other produce based on consumers' orders. By paying in advance, the consumers share both the risks and benefits, and the farmers take responsibility for providing healthy food.

The model was introduced

in Sweden and Japan during the 1970s.

Shi, who completed her Ph.D at Tsinghua University's School of Humanities and Social Sciences, said she discovered community-supported agriculture while completing an internship in Minnesota. After graduating, she decided to establish her own CSA project in China. She combined the theories she learned in school and US farming experience to create Little Donkey in 2008.

She and her team purchased land, trained workers and advertised their platform. Soon, Little Donkey became more popular.

But along with the enormous opportunity came great difficulty.

In places such as Japan, where consumer-supported agriculture has a long history, there is a strong network of warehouses and refrigerated trucks farmers use to store and transport their goods.

Beijing had no such infrastructure, meaning Little Donkey had to start from scratch. "About 20 percent of the consumers' money went into transportation," Shi said.

Another difficulty is that most of their farmers on whom Shi relies are underfunded by the government. Shi said most of the government's subsidies and funds are taken by larger agri-

business while small farmers receive little to no aid.

Since Little Donkey's success in 2008, a number of organic farmlands have come into existence. People saw business opportunities in organic, consumer-oriented farmland. Some "self-planting" lands attracted many urban residents with promises of fun harvests and chemical-free food.

Shi said her farm's advantage is its community model, which strictly ties supply to demand. Farmers plant only as many vegetables and breed only as many chickens as are ordered. Orders must be paid in full before planting, providing farmers with money to support themselves through the start of the planting season.

Shi's Shared Harvest project also provides consumers an opportunity to participate in the planting, growing and harvesting process. While that may give consumers an interesting experience and a sense of accomplishment, Shi dislikes putting the burden on the consumer.

"The role of the consumer should be like a supervisor," Shi said.

Shi's work creates a new industry and popularizing safe food concepts with which Chinese consumers were unfamiliar. She said the BBC is planning to make a documentary film about her project.



Toby jug

©Victoria and Albert Museum, London

By Niu Chen

Although China is intimately familiar with porcelain, few people are familiar with a form of the art that was made for export to Europe by ancient China.

*Passion for Porcelain: Masterpieces of Ceramics*, the new exhibition organized by the National Museum in collaboration with the British Museum and the Victoria and Albert Museum, collects these forgotten works to tell the story of the early porcelain trade. Many of the pieces being exhibited are being shown abroad for the first time.

It's a forgotten fact that, for a while, Europe's obsession with Chinese porcelain led to a surge in production and export in China, said Martin Roth, director of the Victoria and Albert museum.

That worldwide demand made the porcelain trade a two-way street, said Neil MacGregor, director of the British Museum. As Chinese art became tweaked for export, it began to be influenced by markets in Europe and the Middle East.

You see these extraordinary, complex conversations that keep going on, MacGregor said.

Plans for this exhibition began in 2009, when the National Museum first approached the British Museum with the idea.

We visited many European museums that exhibited porcelain imported from ancient China, but which were rare to see at home, said Yang Guimei, the project's manager.

MacGregor and his colleagues began

# Exhibition re

## Europe's porc

expanding the exhibit with other things that could reflect early communication between the two countries.

There were many things British people were amazed at when they first learned about China, he said. Chinese porcelain was the most amazing.

Unlike tea and spices, porcelain carries a readable story on its surface, Yang said. The Meiping vases in the exhibition, for example, are decorated with images of China. One depicts a woman by a pavilion holding a bamboo cane and admonishing a girl who covers her eyes, a scene rooted in *Romance of the West Chamber*.

The 148 ceramic pieces are divided into those made for export between the 16th and 17th centuries, European imitations inspired by China and top-quality Chinese ceramics.

### Porcelain mania

Porcelain reached Europe in the 13th century. Initially regarded as almost magical, it was thought to have special properties such as being able to detect poison.

Until the 18th century, Chinese porcelain was superior to almost all European-made ceramics. Europeans found no other material that could match its resistant surface and translucent appearance. It was first collected by kings, princes and dukes.

At the beginning of the 16th century, Portuguese traders began trading with China. Dutch and English traders expanded the trade in the early 17th century, and Jingdezhen potters began producing special por-



Punchbowl showing the foreign trading stations

© Trustees of the British Museum



Ewer with classical figure

© Trustees of the British Museum

# members

# porcelain mania



Ewer with Portuguese coat of arms and silver mounts  
© Victoria and Albert Museum, London



Cup with kinrande decoration and German gilded silver mounts  
© Victoria and Albert Museum, London

“ Until the eighteenth century, Chinese porcelain was superior to almost all European-made ceramics. Europeans found no other material that could match its resistant surface and translucent appearance. ”

celain specifically for these clients that adapted traditional designs to include European coats of arms and foreign shapes.

Special orders accounted for only a fraction of the porcelain trade at that time. Most ceramics found in shipwrecks in the later Ming Dynasty were Chinese style blue-and-white porcelain and celadon.

The demand for Chinese porcelain peaked in the 17th and 18th centuries. By the turn of the 18th century, increasing quantities of Chinese porcelain with special shapes and designs reproduced from European models were commissioned in China. Prints, book-plates and banknotes, as well as coins and objects in ceramic, glass, silver and pewter were taken to China and passed to the workshops to be copied.

Chinese potters and decorators were unfamiliar with European sources, and the figures they created often retained Asian facial features, while their bodies and garments were approximated, resulting in naive and often caricatured depictions of Europeans.

The earliest Chinese porcelains to reach Europe were costly rarities. They were often mounted in silver in recognition of, and to enhance, their value and status. Their functions as ordinary cups and bowls changed as elaborate gold and silver mounts were added. Bowls could be converted into cups, jars into tankards and vases into ewers.

Italy produced close imitations of Chinese porcelain by the 16th century, and France caught up in the late 17th century. These pieces

were made from quartz, clay and a range of other materials and featured the similar white body and translucency of Chinese pieces. Known as “soft-paste” porcelain, these imitations were technically very different from the East Asian imports.

In 1710, a German alchemist reverse engineered the raw materials and firing process followed by Chinese potters and founded the Meissen factory. Industrial spies took Meissen’s secrets to Venice and Vienna, from whence they spread across the Holy Roman Empire. By the next century, porcelain-making was common knowledge across Europe.

European potters quickly copied Chinese designs, especially the *famille rose* style, which has a predominantly pink palette, and *famille verte*, which is mainly green. Like Chinese copies of European designs, European copies were hardly precise, mixing Japanese and European elements.

Some early Meissen porcelain vases were based on Japanese sake bottles and ornamented with Chinese relief decorations.

Meissen factory documents often use the terms “Indian” and “Chinese” interchangeably for anything Chinese. In *Sweetmeat Stand with Seated Man*, the modeler described the figures as Japanese, while the man’s tunic and trousers resemble those of Meissen figures intended to be Chinese.

*Passion for Porcelain* celebrates the National Museum’s centennial and the 40th anniversary of diplomatic relations with the UK. The exhibition ends on January 6.



Dish with monsters and tables supporting ‘One Hundred Antiquities’  
© Trustees of the British Museum



“China Film Archives plays an important role in film archival and research”



Xu Tong

# Fortuneteller's bad fortune



By Niu Chen

Full of ugly truths about real life, *Fortune Teller* is a brave documentary about those on the fringes of society.

“Bold and daring, it takes courage to shoot an honest film like this,” one viewer said after watching the film.

Li Baicheng, a fortuneteller, practices in a village outside Beijing and struggles to live, as he is under constant police scrutiny.

Fortunetelling is technically illegal in China, as authorities consider people like Li to be con men who exploit the under-educated.

*Fortune Teller*, however, is about so much more than just this profession.

Shi Zhenzhu, Li's wife, is deaf, mute and mentally handicapped — and has rheumatism, which her husband can't afford to treat. “In fact, I bought her,” says Li, who himself is crippled.

Shi's parents died when she was a teenager, leaving Shi to her brother and sister-in-law.

“They treated her very badly,” Li says. She lived in a livestock shed, and cried out during cold winter nights to no response.

“Her brother wanted to sell her for 300 yuan,” Li says. “I bargained and got her for 130 yuan.” The two married when they were in their 40s.

Shi cannot take care of herself, so Li helps comb her hair, dresses her and does all the chores.

“My family doesn't like her,” he says. “But the poor don't get a choice.”

The film doesn't make the two objects of pity. In fact, it depicts lives of squalor, plain and real.

In the second half, Li is shown soliciting prostitutes.

“I could come two or three times when I was younger,” he says without shame. “What makes you think I would marry Shi?”

The suggestion is that it was partially for sex.



Shi Zhenzhu, wife of Li Baicheng, is deaf, mute and mentally handicapped.

Photos provided by Xu Tong



Cheng Xiaoyan, owner of a parlor (above); Li Baicheng, crippled fortuneteller, and his wife Shi Zhenzhu

And Li's fortunetelling clients are mostly those from the underclass, such as prostitutes.

Cheng Xiaoyan is among them. She owns a brothel disguised as a massage shop in Beijing, and at first appears to be tough and bossy, shout-

ing over the phone at someone, “I run a parlor in Beijing. Do you really think I fear you? You bastard.”

But Cheng asks Li about her future relationship prospects several times, and it's clear that deep in her heart, she craves true love and protection.

At the age of 17, she met a man at a bar who asked her out. She followed him to his home. “I was too young and too innocent,” she says. “If I was in that situation now I wouldn't follow him.” The man raped her and threatened to kill her if she hit back.

On Lunar

New Year's Eve, Cheng got drunk and talkative, sharing her deepest secrets with fellow prostitutes. Crying, she revealed, “Do you have any idea how scared I was and how badly I needed a man to love me and

protect me [when I got raped]?”

Word leaked, and her rapist got her parlor shut down. Cheng was kept in detention for 14 days.

You Xiaoyun, another of Li's clients, became a prostitute for her husband, who has been in prison for four years. “I want to save money to bail him out,” she says. For one client, You fails to help him orgasm, and he wants her to serve him overtime.

“I told him that I have other clients waiting, but he didn't listen,” she says.

You is paid for 100 yuan per man, with 30 yuan going to her pimp.

The film ends with You successfully bailing out her husband and visiting Tian'anmen Square with family.

Xu Tong, the director, chose a happy ending to lighten the mood. “Life is too hard,” he says. “We need a break. I don't want my viewers feeling too heavy after watching the film.”

Xu was born in 1965 in Beijing. He graduated from Communication University of China, majoring in photography. *Fortune Teller* is his second feature-length documentary, which won the Jury Prize at the Chinese Documentary Festival, selected among the Best Ten documentaries at the China Independent Film Festival. It was an official selection for the International Film Festival Rotterdam 2011.

# Small is beautiful

## Repaint your wall

For small-apartment tenants, forget about tearing down walls; instead, repaint them in light colors, which will make the room look brighter, cleaner and more spacious.

However, there is a rule for home décor: one should not move into a newly furnished apartment for three months until the smell of toxins fades.

We recommend going with low-VOC paints. B&Q has Nippon and Dulux low-VOC paints. The local organic community recommends Auro, a German brand known for using ecological and clean raw material, available on Taobao (shop36603765.taobao.com).

For an apartment of 100 square meters, you might need 10 liters of paint.

Auro also has other products, such as dishwasher fluid (115 yuan for 500 milliliters).

## Vertical greenery

Greenery can spruce up any apartment. Although balcony gardening is chic, it might be too much work for many young tenants.

A vertical growing plant takes up minimal space but adds a lot of personality.

For small apartments, a Bonsai tree is also good option.

Charlyon Tuan, a French Chinese, has ample experi-

By Annie Wei

Rent continues to increase in Beijing: just look at the prices advertised by real estate agents. A tiny one-bedroom apartment in the center of the city is easily 3,000 yuan, with broken furniture.

Newer apartments outside the city may be cheaper, but transportation is difficult. Parking, for those who drive, can easily top 100 yuan per day in the central business district.

We offer a solution: get a small apartment inside the city, close to work, restaurants and bars, but decorate it to make it your own.



Garden Wall

Photo provided by Charlyon Tuan

ence with vertical plants.

Tuan finds inspiration from a famous Frenchman, Patric Blanc, who planted wall gardens all over the world, focusing on commercial buildings.

The materials for garden walls are simple: a traditional soil base or nutritional liquid and a hydroponic system.

Building a wall garden isn't too hard either: find a waterproof wall, cover it with thick felt, use an air pump to bring the nutrient solution to the top and watch the solution trickle through the felt and the plants' roots.

Tuan, who rents an apartment, planted his garden on a movable wood case that contains a water and air pump.

To be environmentally friendly, he also used lots of old Master Kang bottles. "They are more sturdy and they're green as well," he said.

Contact Charlyon Tuan at chytuan@hotmail.fr to purchase his plant walls, starting at 4,000 yuan with a maintenance guarantee.

## Small furniture

Buying original designs is becoming a trend, for clothing and furniture alike.

A locally designed furniture brand called Fnji comes recommended by other local designers for its clean lines, quality wood and simplicity.

The brand has a selec-



Fnji furniture

Photos provided by Fnji.net



Auro paint, starting at 1,600 yuan for 10 liters

Photo provided by China-auro.com

tion of items designed for small apartments. Customers are encouraged to look through items on its website and then call them for visiting their workshop.

## Fnji Furniture

Open: 10 am – 8 pm  
Tel: 8416 6399  
Website: Fnji.net



Pearson Longman English World

### expensive / high

- The taxi fare was quite expensive.
- The taxi fare was quite high.



- 貴/平 is used for talking about prices in Cantonese.
- In English, goods and services are 'expensive' or 'cheap' while prices, fares, costs, bills, etc, are 'high' or 'low'.

### floor / ground

- As she was walking in the street she suddenly fell on the floor.
- As she was walking in the street she suddenly fell on the ground.



- In Chinese / Cantonese, 地 (上) can be used both indoors and outdoors.
- English uses 'ground' outdoors and 'floor' indoors:
- When I got home I dropped my schoolbag on the floor.

## Exercise

### Choose the correct words:

1. expensive / high
  - a Electricity is becoming quite \_\_\_\_\_.
  - b Our electricity bill has been quite \_\_\_\_\_.
2. floor / ground
  - a As he was setting the table he dropped a plate on the \_\_\_\_\_.
  - b He was riding his bike too fast and fell on the \_\_\_\_\_.

Answers: d, i, a, b, c, f, g, h, j, e, l

### Book title:

Common English Errors in Hong Kong (New Edition) 是一本专门为香港初、中级英文水平的学生所编写的自学教材。本书指出并纠正大量本地学生所常犯的英文语法与字法使用上的错误，并附有非常生动活泼的插图，深受青少年学生的青睐。

资料来源: Language Leader (Pre-intermediate) by Ian Lebeau and Gareth Rees (Pearson Longman)

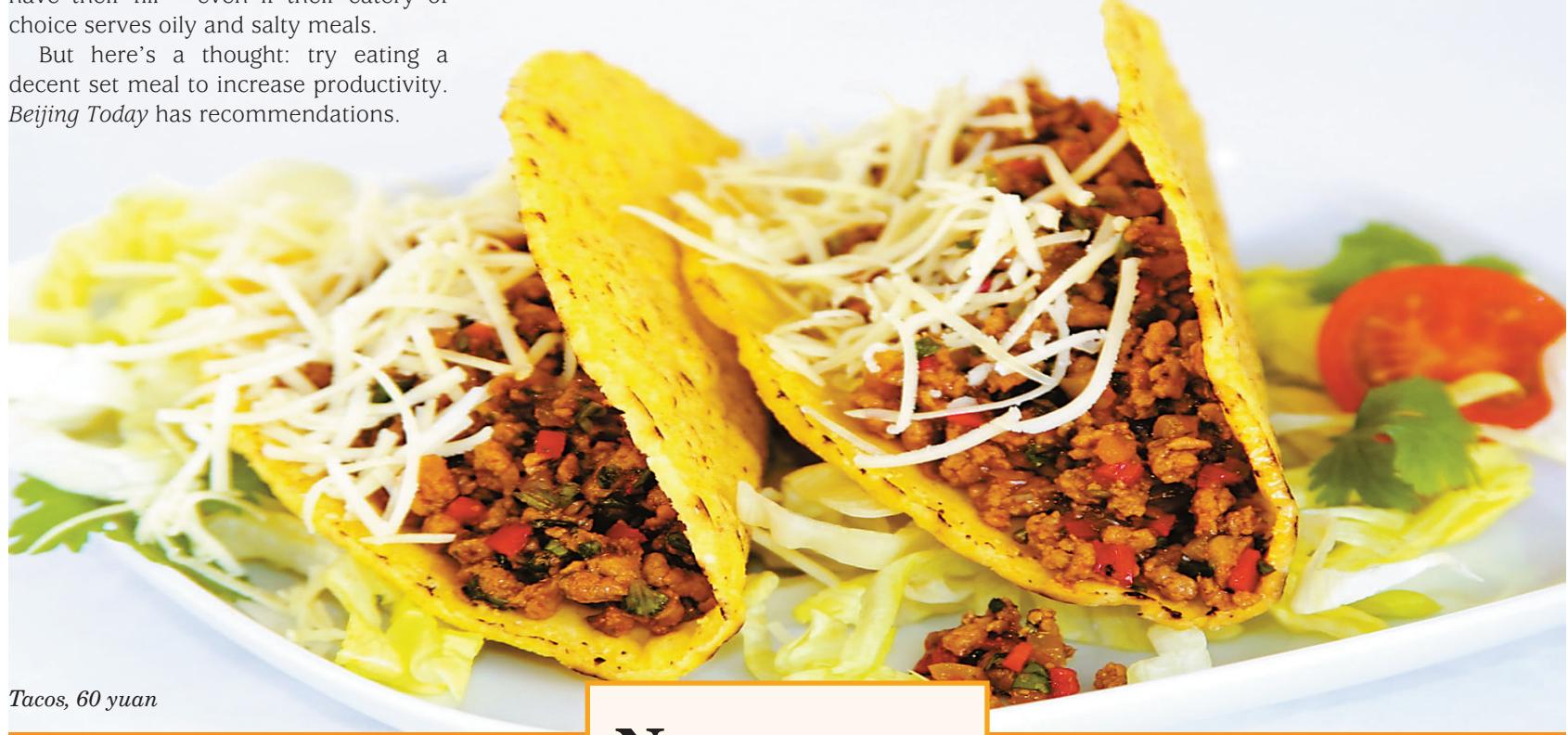


# Healthy and delicious meals

By Annie Wei

Office workers may not care where they get lunch or dinner, as long as they have their fill – even if their eatery of choice serves oily and salty meals.

But here's a thought: try eating a decent set meal to increase productivity. *Beijing Today* has recommendations.



Tacos, 60 yuan

## Inexpensive Japanese

As one of the long-established Japanese restaurants in town, Jazz-ya is a great place for delicious meals.

Since the late 1990s, it's been the place reputed to have the best Long Island iced tea (60 yuan) and live jazz performances.

Compared with other Japanese restaurants, we think Jazz-ya has the best price for its quality.

For example, its set menu starting at 55 yuan is fantastic, with salad,

soup, pasta or rice, coffee or soft drink. The price has stayed the same over the last three years.

For a la carte, try the spinach salad (40 yuan) with bacon rolls and spinach. The California sushi (68 yuan for eight pieces) is great as well.

### Jazz-ya

Where: 18 Sanlitun Bei Lu, inside Nali Xiaojie, Chaoyang District

Open: 11:30 am – midnight

Tel: 6415 1227



California sushi, 68 yuan

## New Mexican restaurant

The Jidianchang yard at Sanlitun South Street is a new dining hotspot in the area. It has low-to-high-end restaurants that serve everything from Chinese to Mexican food, with juice stations and wine bars.

Q-mex, which serves Mexican food and a variety of drinks, is one to try.

You can find mole tostadas, beef and chicken taquitos and tacos here, all for around 60 yuan. The taquitos are like crispy meat rolls topped with salty cheese and delicious salsa. Tacos are made in the traditional way, with meat and spicy sauce.

We tried its chicken and beef tacos, which featured soft and tender meat.

Our dessert was rice pudding topped with cinnamon and plums, which was delicious.

We also recommend its drinks, designed by Paul Mathew, a British bartender known in the city's bar circle, and Echo Sun from Q Bar. The drinks start from 45 yuan.

For a Mexican restaurant, tequila is a must; Q-mex has a selection of 70 kinds of tequilas.

The staff is attentive and friendly. Q-mex opens late, until 3 am, making it one of the only places that serves real food that late in the Sanlitun area.

It also offers a Mexican cooking class every month.

### Q-mex

Where: 4 Gongti Bei Lu, Chaoyang District

Open: Weekdays, 5 pm – 3 am next day; weekends, 11 am – 3 am next day

Tel: 6585 3828

## Shanghai food at the corner

For a city with such dining diversity, good Shanghainese restaurants continue to be scarce. The Yangjia Sifangcui at Gongti West Street marks a welcome addition to a neighborhood graced with such outstanding places such as Hotel-G and Opposite House.

Most dishes on the menu cost around 20 yuan. We recommend the liangban sansi (14 yuan), which comes with needle mushrooms, bean sprouts, sweet peas and fungus, served cold. The yangjia jiangya (20 yuan), braised duck, is both savory and flavorful.

There are some distinguished Shanghai dishes like zuiji (20 yuan), or "drunken chicken," tender pieces of chicken blanched and marinated in Shaoxing wine kaofu (around 23 yuan), wheat gluten, braised in a sweet sauce along with black mushrooms, daylily flowers

and peanuts. Also good is the xunyu, or smoked fish (20 yuan), braised flat ribbonfish in aromatic sauce.

For hot dishes, like xiefen doufu (48 yuan), cubes of silken tofu are simmered in a clay pot with crabmeat and roe. This light but savory dish is classic Shanghainese.

For the main course, qingzheng shiyu (188 yuan), or steamed Hilsa herring, is another classic. The fish is seasoned with aged Shaoxing wine and steamed with black mushrooms and ham. The fish is known for its tenderness. In some high-end Shanghainese restaurants, this dish can easily cost 600 yuan.

### Yangjia Sifangcui

Where: 68 Gongti Xi Lu, Xinzong Jie, Chaoyang District

Open: 11 am – 2 pm for lunch, 5-10 pm for dinner

Tel: 6552 7801



Shanghai-style crabs, seasonal price

CFP Photos